

APR 11 2002

Table 31A - FIMVRTE

Internal
lab code
hereU.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE

REQUESTED SAMPLE PROGRAMS

☐FOOD
CHEMISTRY☒

MICROBIOLOGY

☐

RESIDUE

1. SAMPLE FORM NO. 1234567

PART I. SAMPLE COLLECTION AND MAILING INSTRUCTIONS

2. SAMPLE TYPE CODE 005	3. EST. NO. 00038 M	4. COLLECT TISSUES/SAMPLES ON Date of: 11-01-2001 Week of: 44th week of 2001		5. REGION/ DISTRICT 25	6. STATE NE	7. CIRCUIT/FO 12
8. ESTABLISHMENT ADDRESS / SAMPLE COLLECTION ADDRESS (i.e., Est., Retail Store) USDA INSP-IN-CHG EST 00038 M Washington Meat & Poultry House Rm 408, Annex Bldg Washington DC 20250				9. NAME & ADDRESS OF RECEIVING LABORATORY USDA-FSIS-S&T-WESTERN LAB Microbiology Section 620 Central Ave. Bldg 2-A ALAMEDA CA 94501		
10. SLAUGHTER CLASS CODE	11. SPECIES TO COLLECT	12. TISSUE	13. ANALYSIS REQUESTED See Block 18			
14. PROJECT NO. FIMVRTE	15. COUNTRY OF ORIGIN DEMO MATERIAL		16. COUNTRY CODE	17. FOREIGN EST. NO.		

18. ADDITIONAL INSTRUCTIONS

- * PROJECT NAME: Follow-up Sampling for Import Microbiological Verification Sampling - Ready-To-Eat Products
- * Analyze for : *Listeria monocytogenes* AND *Salmonella*. If fully cooked meat patties, also analyze for *E. coli* O157:H7. If dry or semidry fermented sausage, also analyze for *E. coli* O157:H7 AND staphylococcal enterotoxin.
- * REFER to Import Manual Part 3, Section 4 and FSIS Directive 10,240.2, rev. 1 for instructions on the sampling program.
- * Refer to FSIS Directive 10,210.1 amend 3 page 21, for instructions on collecting this sample.
- * Complete all info requested in blocks 15-17, 19-25, 28-32. In Block 23, enter AIIS Lot ID No. in lieu of FSIS 9540-1 number. Enter N/A in any required Block where information is not applicable or not available.
- DO NOT LEAVE REQUIRED BLOCKS BLANK.

PART II. COLLECT SAMPLE INFORMATION (To be completed by sample collector)

19. DATE COLLECTED	20. DATE SENT TO THE LAB	21. PRODUCT TEMPERATURE	22. PRODUCT HELD <input type="checkbox"/> Yes <input type="checkbox"/> No
23. FSIS 9540-1 NO.	24. LOT NO.	25. IMPORTS <input type="checkbox"/> Normal (06) <input type="checkbox"/> Increased (07) <input type="checkbox"/> Special (53) <input type="checkbox"/> Hold (24)	
26. PRODUCER / DEALER / OWNER-NAME / ADDRESS / STATE / ZIP CODE			27. ANIMAL ID (Tag No.)

28. REMARKS

PROCESS CATEGORY: _____ Production date/can code on package sampled: _____

PRODUCT NAME: _____

If sausage, is it dry or semi-dry fermented? YES _____ NO _____

Foreign Health Certificate No.: _____ Shipping Marks _____

29. COLLECTOR'S SIGNATURE	30. NAME OF COLLECTOR (Print)	31. BADGE NO.	32. TELEPHONE NO. AT EST.
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33. IF THE REQUESTED SAMPLE(S) ARE NOT COLLECTED, CHECK OFF THE APPROPRIATE REASON & RETURN THIS FORM TO THE LAB INDICATED ABOVE.

- (72) ☐ REQUESTED PRODUCT(S) NOT PRODUCED DURING THE SAMPLING TIME FRAME (If checked, plant will be subject to sampling at a later date.)
- (60) ☐ PLANT DOES NOT SLAUGHTER SPECIES/CLASS OR PRODUCE THE REQUESTED PRODUCTS (If checked, plant will be removed from this sampling program.)
- (67) ☐ NEEDED SUPPLIES OR APPROPRIATE SHIPPING CONTAINER NOT AVAILABLE.
- (53) ☐ OTHER (Explain): _____

PART III. LABORATORY RECEIPT INFORMATION

34. SAMPLE PACKAGING <input type="checkbox"/> 3034 Intact Package <input type="checkbox"/> 3035 Non-Intact Package	35. SAMPLE RECEIPT DATE
36. PRODUCT CODE	37. NO. SAMPLES IN COMPOSITE
38. SAMPLE RECEIPT TEMPERATURE	
39. SAMPLE RECEIPT CONDITION CODE	40. SEAL CONDITION CODE
41. DISCARD CONDITION CODE	